2019– 2020 Lunch Menu

All Menu Selections Include: Iced Water, Iced Tea, Orange Rolls, Yeast Rolls, Butter, and Coffee Service

To Ensure Quality Service and Preparation, Please Select the Same Menu for all of Your Guests, Barring Dietary Restrictions

Light Lunch

SOUP & SANDWICH DUO
choice of either french onion or tomato basil soup
choice of: chicken salad croissant with lettuce and tomato OR club sandwich on white toast with lettuce, tomato, bacon, turkey, ham, american cheese, and mayo OR grilled pimento cheese on white bread with bacon
served with pasta salad $16

PECAN CHICKEN SALAD
house made chicken salad *(made with mayonnaise, pecans, grapes and red onion and black pepper)*
served over a bed of mixed greens and sliced tomatoes garnished with seeded crackers and fresh fruit
$16

TRIO OF SALADS
select three of the following: chicken salad (made with mayonnaise, pecans, grapes*, red onion and black pepper),* shell pasta salad, caprese salad, crab salad, shrimp salad, or pimento cheese spread.
served on a bed of greens and fresh cut fruit $18

INDIVIDUAL QUICHE
your choice of:

Quiche Lorraine (bacon, onion, and cheese)
Denver Quiche (ham, onions, peppers and cheese)
Quiche Florentine (spinach and cheese)
Ham and Cheese Quiche (ham, onion, and cheese)

served mixed greens with sliced strawberries, toasted almonds and goat cheese served with a strawberry vinaigrette $17

All menu items will incur a 20% service charge and a 10% state tax

Sandwiches

REUBEN SANDWICH
your choice of corn beef or turkey
made with sauerkraut and thousand island on rye bread $16

GRILLED CHICKEN SANDWICH
with lettuce, tomato and mayonnaise on a brioche bun $16

THE CLUB HAMBURGER
ground short rib and angus chuck on a brioche bun with grilled vidalia onion, dill pickles, lettuce and tomato with your choice of american, swiss, cheddar or pimento cheese $16
(Please select the same cheese for all of your guests)

PECAN CHICKEN SALAD WRAP
house made chicken salad *(made with mayonnaise, pecans, grapes, red onion and black pepper)* with lettuce and tomato $16

All Sandwiches are served with Home Chips, Fresh Cut Fruit and a Pickle

Entrée

GRILLED CHICKEN SATAY
cucumber and tomato salad on a bed of arugula tossed in homemade red pepper vinaigrette topped with feta cheese $17

STRAWBERRY SALAD WITH GRILLED CHICKEN
mixed greens topped with sliced strawberries, toasted almonds and goat cheese served with a strawberry vinaigrette $16

THAI CHICKEN SALAD
mixed greens, red peppers, onions, cashews, crispy noodles served in a won ton basket with thai dressing $16

CHICKEN CAESAR SALAD
served in a parmesan basket with creamy caesar dressing, parmesan, tomatoes and croutons $16

CHEF SALAD
romaine blend, ham, turkey, cheddar, swiss, tomatoes, cucumbers, bacon, egg, and ranch and balsamic $16

All Entrée Salads are served with a hot protein unless the salad will be preset

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Starter

All salads are served with dressings on the side. Salads may be pre-dressed upon request.

FRUIT SALAD
with poppy seed dressing

TRADITIONAL CAESAR SALAD
croutons, tomatoes and shredded parmesan cheese

BABY LETTUCES SALAD
candied pecans, dried cranberries, goat cheese and balsamic vinaigrette

FRESH SPINACH SALAD
chopped egg, tomato wedges, crisp bacon, red onion and cider-bacon vinaigrette

STRAWBERRY SALAD
mixed greens with sliced strawberries, toasted almonds and goat cheese served with strawberry vinaigrette

GARDEN SALAD
blend of romaine, carrots and radicchio with cucumbers, tomatoes, cheddar cheese and croutons served with ranch and balsamic dressing

ICEBERG WEDGE SALAD
apple smoked bacon, tomatoes, blue cheese crumbles and chives served with house made ranch

BIBB SALAD
bibb lettuces, manchego cheese curls, sunflower seeds, pickled red onion, tomato aioli dressing

CAPRESE SALAD
fresh mozzarella cheese, tomatoes, fresh basil topped with balsamic drizzle

All Entrée Selections Include: Iced Water, Iced Tea, a Starter Salad, a Dessert,

Orange Rolls, Yeast Rolls, Butter, and Coffee Service

Chicken

CHICKEN POT PIE
all white meat chicken and vegetables in a cream sauce topped with a flaky pastry crust
served with asparagus and julienned carrots $20

GRILLED SANTA FE CHICKEN
grilled chicken breast topped with applewood smoked bacon, pepper jack cheese and barbeque drizzle
served with cheese grits and broccolini $24

CHICKEN MARSALA
chicken breast coated with crisp bread crumbs and topped with a marsala-mushroom sauce
served with purple potato puree and broccolini $20

GRILLED CHICKEN BREAST
topped with lemon herb butter sauce
served with potato puree, baby carrots $21

All lunch chicken entrees are (6) oz. airline chicken breasts

All menu items will incur a 20% service charge and a 10% state tax

CHICKEN PICCATA
parmesan breaded chicken breast over angel hair pasta topped with a lemon-caper butter sauce
served with asparagus, green beans, and carrots $23

HONEY PECAN CHICKEN
fried chicken pecan breaded breast topped with fresh clover honey and toasted pecans
served with whipped sweet potatoes and green beans $22

WILD MUSHROOM AND GRUYERE STUFFED CHICKEN BREAST
topped with a red pepper cream
served with white truffle mac & cheese, asparagus tips and mushrooms $23

ROASTED TOMATO AND PARMESAN STUFFED CHICKEN BREAST
topped with a basil cream
served with vegetable medley and fried potato straws $22

CHICKEN CREPES
two crepes served with mushrooms and a creamy veloute sauce with grilled asparagus and broiled tomato $22

CHICKEN CORDON BLEU
topped with chicken veloute sauce
served with whipped potatoes and haricot verts $21

All lunch chicken entrees are (6) oz. airline chicken breasts

Beef Entrees

FLAT IRON STEAK (6 OZ.)
blue cheese fondue and red onion jam
served with roasted fingerling potatoes and sautéed spinach $29

Cooked medium-rare unless otherwise requested. To ensure the highest quality meal, please select the same temperature for all of your guests

BRAISED BONELESS SHORTRIBS
braising reduction topped with crispy fried onion
with parmesan risotto, asparagus and baby carrots $26

HAMBURGER STEAK
ground short rib and angus chuck topped with sautéed onions and mushrooms with brown gravy
served with mashed potatoes and broccoli $23

Pork

ROASTED SLICED PORK TENDERLOIN
caramelized onion barbeque demi-glace
served with tri-colored roasted fingerling potatoes and broccolini $24

BONELESS NIMAN RANCH PORK CHOP (6 OZ.)
with a maple cream sauce
served with potato gratin and roasted brussels $27

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Seafood

SAUTED GULF SNAPPER (5 OZ.)
roasted tomato cream
served rice pilaf and julienned vegetables $33

SEARED RED GROUPER (5 OZ.)
topped with a lemon butter
served with crispy red potatoes and sautéed spinach $34

GRILLED SCOTTISH SALMON (5 OZ.)
red pepper cream
served with parmesan risotto and asparagus $28

LOW COUNTRY SHRIMP AND GRITS
low country style shrimp served on top of stone ground grits with tasso ham, andouille sausage, tomatoes, peppers, parsley, scallions finished with butter and garnished with bacon, cheddar and parmesan cheese $34

Vegetarian Entrees

PORTOBELLO WELLINGTON
vegetable stuffed Portobello with spinach puree and fried potaotes $21

SWEET POTATO LASAGNA
zucchini, squash, onions layered with fresh mozzarella cheese served with arugula puree and tomato chutney *(gluten-free)* $22

PENNE PASTA PUTTANESCA
spiced tomato sauce, parmesan, and basil $21

Children's

GRILLED OR FRIED CHICKEN FINGERS
includes a fruit cup and french fries, ketchup and honey mustard $14

PASTA ALFREDO
includes a fruit cup $14
+ $2 add grilled chicken

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Desserts

VANILLA BEAN CREAM BRULEE almond florentine and fresh berries

BLUEBERRY CREAM BRULEE with violas flowers

MILLIONAIRE PECAN PIE candied pecans and brown sugar brandy sauce

CHOCOLATE ROULAGE with drizzled chocolate ganache, Chantilly cream, mini chocolate shavings, and strawberry

BANANA FOSTER BREAD PUDDING topped with rum anglaise and banana foster sauce

KEY LIME TART with swiss meringue, raspberry sauce, candied lemon, and rasperries

WARM WHITE CHOCOLATE BREAD PUDDING with white chocolate chips and vanilla white chocolate sauce

CLASSIC MACADAMIA BROWNIE with kahula Chantilly cream and dulcey mocha sauce

PEANUT BUTTER EXPLOSION CAKE with chocolate cake, peanut butter—chocolate cream cheese icing, and reeses crumbs

4 LAYERED CHOCOLATE CAKE with raspberry sauce and berries

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